ROASTED VEGETABLES

- 1 medium carrot, cut in half crosswise and then quarter lengthwise
- 1/2 zucchini, cut into 1/2 inch slices
- ½ medium turnip, peeled and cut into 1 inch cubes
- 1/4 small rutabaga, peeled and cut into ¾ inch cubes
- 1 potato, cut into 1 inch cubes
- 1/4 red onion, cut in half
- 1/2 teaspoon thyme
- 1/2 tsp. rosemary
- 1/2 tsp. basil
- 2 tablespoons oil
- 1 tablespoon balsamic vinegar
- salt and black pepper to taste

1. In a small bowl, stir together thyme, rosemary, basil, olive oil, vinegar, salt, and pepper and set aside.
2. Wash and cut vegetables as stated above.
3. In a large bowl, combine the vegetables.
4. Toss oil mixture with vegetables until they are coated.
5. Place entire mixture in a large Ziploc, label well, and place in frig.
6. Preheat oven to 425 degrees.
7. Line a large baking pan with aluminum foil. Spray foil lining with vegetable spray.
8. Spread vegetable mixture evenly on prepared pan.
9. Roast for 30 minutes or until vegetables are tender and browned, stirring every 10 minutes.